

TRADITIONAL OAXACAN TRAYS Y ANTOJITOS

Appetizers and other Items

The below menu is designed with the intention of feeding parties of **10-12 people per order**. We request 48 hours notice for all orders, maybe we can do it in less then.

Pick up orders require a \$400 minimum before tax and can be picked up from our Mobile Food Truck or the HQ. Delivery orders within the South Bay & lower Peninsula require a \$550 minimum before tax. Deliveries outside this area, please inquire.

We require a credit card upon the agreement of the menu. The full balance is charged the day of the event. Oaxacan Kitchen reserves the right to 50% of the food total if cancellation occurs less than 3 days prior to the event. This amount is always non-refundable unless another event replaces the cancelled one.

To request an estimate:

**theoaxacankitchen@gmail.com or call
(650) 321 8003**

We also offer full-service catering, our Mobile Food Truck & rentals for events throughout the Bay Area. For event pricing, please reference our Catered Events menu & FAQ at <http://www.oaxacankitchenmobile.com/catering.html>

BOTANAS & ANTOJITOS - Appetizers

Serves 12 people per Tray.

For passing or buffet!

V = Vegan VE = Vegetarian GF = Gluten Free

Quesadilla Tray - GF **\$85**

Classic, fresh pressed stone ground corn tortilla. Stuffed, folded & filled w/ queso & Jack cheese. Choose one filling – *cheese only, chicken, carnitas or barbacoa*

Tacos Dorados – Taquitos **\$75**

Crispy rolled tortillas, stuffed with your choice of fillings – *chicken, organic vegetables, carnitas or barbacoa*. With guacamole, crema, queso fresco & salsa.

Molotes Tray - GF **\$75**

Crispy corn dough rolls stuffed with chorizo and mashed potatoes. Served with Guacamole

Empanadas **\$65**

Fresh pressed stone ground corn tortilla, stuffed, filled & folded with mole amarillo & quesoillo cheese.

Choice of fillings – cheese only, chicken, carnitas or barbacoa

ALSO Empanaditas (seasonal) with Corn Truffles, Squash Blossom, or Mushrooms.

Oaxacan Skewers - GF **\$60**

Chicken mole negro, Fresh vegetable, pork verde & chipotle steak

BOTANAS & ANTOJITOS - Appetizers

Serves 12 people per Tray.

For passing or buffet!

Mini Oaxacan Tamales Tray - GF **\$42 / Doz.**

Black mole tamales wrapped in a banana leaf. Tamales are stuffed with chicken thigh and black mole.

Mini Torta Tray – VE **\$120 /**

Dozen

A classic Mexican Sandwich Tray. Choice of steak, grilled chicken, carnitas or organic vegetables. All of our tortas come with black bean spread with avocado leaves, tomatoes, onion, queso fresco, avocado, organic greens and salsa chipotle

Spicy Pork Spare Ribettes - GF **\$60**

Bite sized, tender – fall off the bone! Chipotle glaze, jicama slaw

STATIONARY APPETIZERS

Fresh Salsa & House Made Tortilla Chips **\$28**

Selection of 3 salsas (mild, medium and hot)

Guacamole & House Made Tortilla Chips **\$65**

Avocado, tomato, onion, cilantro and lime

Ceviche con Totopos **\$80**

Chile-lime marinated fish, red onion, cilantro, tomato and corn tortilla chips

SALADS *Serves 10 to 12*

Seasonal Salad **\$60**

Salad of lettuce, Rainbow chard, apples, avocado, pumpkin seeds, persimmons and honey, chili-lime vinaigrette

Chicken Taco Salad **\$92**

Chipotle marinated chicken, romaine, tomato black beans, cheddar, avocado, tortilla strips, pickled cabbage, pico de gallo, lime jalapeño dressing

TAMALES

Chicken Mole Negro - GF **\$104 / Dz.**

Smoky, subtly sweet, rich black sauce w/ Chicken, wrapped in Banana Leaves

Braised Pork – GF **\$66 / Dz.**

Corn masa, braised pork shoulder, epozote, Italian parsley, spinach

Roast Butternut Squash V, GF **\$66 / Dz.**

Corn masa, fresh corn, roast butternut squash, Italian parsley and Guajillo Salsa.

ENTREES *(Available as full or half orders)*

All entrees served with fresh pressed stone ground corn tortillas (except enchiladas)

Carnitas **\$132 / \$66**

Tender braised, Caramelized pork., beans, rice, salsa & guacamole.

Barbacoa de Res **\$132 / \$66**

Tender stewed beef shoulder. Served w/ black beans, avocado & pickled onions.

Mole Negro **\$156 / \$78**
 Our Mole Negro – Made with over 23 ingredients! Ground into a complex, smokey, subtly sweet, rich black sauce. Choice of - **Organic Vegetables** or **Chicken**

Chipotle Prawns **\$132 / \$66**
 Pan seared cold water prawns with mildly spicy chipotle sauce & organic vegetables

Grilled Sesame Salmon **\$156 / \$78**
 Grilled sustainable - seasonal salmon on a bed of braised greens & sesame seeds with honey Mixe glaze.

Festival de Moles – V, VE, GF
 Black Mole, Yellow Mole, Coloradito and Verde with Chicken Breast or Organic Vegetables.

4	Moles	\$196
1	Mole	\$156

Enchiladas de Mole Coloradito **\$96 / \$48**
 Fresh Pressed Stone Ground Corn Tortillas stuffed, rolled & served with our Enchilada Sauce. Sprinkled w/ Queso Fresco, Onion & Cilantro. **Chicken, Carnitas, Barbacoa or Vegetarian**

Chile Relleno **\$96 / \$48**
 Fire roasted pasilla, Mexican crema & choice of salsa. Choice of - **ORGANIC VEGETABLES, CARNITAS, BARBACOA DE RES** or **CHICKEN PICADILLO**

TACO BAR - *Serves 12 people* **\$140**

Two fresh pressed stone ground corn tortillas per person, with the filling of your choice. Condiments include cilantro, onion, salsa and guacamole. Choice of - **ORGANIC VEGETABLES, CARNITAS, GRILLED STEAK, BARBACOA DE RES** or **CHICKEN**

OAXACAN STREET PARTY



An amazing addition to any party.

We will bring a street market feel to your party. Have one or more of our trained staff come to your event and cook traditional Oaxacan specialties for your guests. We will design a menu specifically for you. Please call to discuss your party needs.

SIDES

Mexican Rice V, GF	\$8 pt. / \$16 qt.
Oaxacan Black Beans V, GF	\$8 pt. / \$16 qt.
Organic Vegetables V, GF	\$8 pt. / \$16 qt.

Hand made corn tortillas	\$5 / Dozen
House made yellow Corn Chips	\$8 / pound
House made Salsas	\$8 pt. / \$16 qt.
Guacamole	\$18 pt./\$36 qt.
Sour Cream	\$6 pt. / \$12 qt.

DESSERT

Mexican Wedding Cookies **\$12 / Dozen**
 Nutty cookies that are rolled in powdered sugar. These are perfect for any occasion.

Mini Cupcakes **\$18 / Dozen**

- **Tres Leches** - Made with three layers: Cake, filling and topping
- **Mexican Chocolate** - Chocolate almond cake with a cinnamon chocolate icing.
- **Churro** - Flavored like everyone's favorite Mexican dessert. Cinnamon buttercream, so good!

Churros *(Eat these right away!)* **\$18 / Dozen**
 Traditional Mexican “doughnut” rolled in cinnamon and sugar.

Fried Plantains
\$24

HOUSE MADE AGUAS –
(available by the gallon) **\$25**

Seasonal Fruit, Blackberry Limeade, Horchata...
 ask for the days Aguas Fresca.

Our Margarita Mix (1 Gallon) \$60.00
 Fresh Squeezed lime juice combined with organic agave nectar.

UTENSILS & DELIVERY FEES

Compostable plates, napkins and flatware + serving utensils **\$1.50 / set**

Disposable Chafer Dish Kit **\$10. / set**
 with a Wire Stand, Deep Pan, Shallow Pan, and (2) 4 Hour Sterno

Delivery within South Bay & Lower Peninsula
Delivery outside the area Please inquire
Additional Setup/Service **\$55.00 / hour**

Menu prices subject to change, they DO NOT include labor or rentals, which are unique to each event.

Pickup - can be picked up from our Mobile Food Truck Location here <http://www.oaxacankitchenmobile.com> or the HQ.

For delivery or pick up of food items, Oaxacan Kitchen will send you a proposal for your planned event.

The full balance is charged the day of the event. A final guest count is required 7 days prior to the event. Oaxacan Kitchen reserves the right to 50% of the food total if cancellation occurs less than 3 days prior to the event. This amount is always non-refundable unless another event replaces the cancelled one.